

**Department of Public Health and Social Services**  
**Division of Environmental Health**  
**Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular			12	09 / 21 / 2017		AMERICAN BAKERY	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	✓		RATING	9:45 AM	4:40 PM	CHUA, JOSEPH	
Investigation			B	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				170002160		2301 ARMY DR., HARMON	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
RETAIL				3	5881501	0	2

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
<b>Supervision</b>						
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
<b>Employee Health</b>						
2	IN	OUT	Management awareness, policy present			6
3	IN	OUT	Proper use of reporting, restriction & exclusion			6
<b>Good Hygienic Practices</b>						
4	IN	OUT	N/A	N/O		6
5	IN	OUT	N/A	N/O		6
<b>Preventing Contamination by Hands</b>						
6	IN	OUT	N/A	N/O		6
7	IN	OUT	N/A	N/O		6
8	IN	OUT				6
<b>Approved Source</b>						
9	IN	OUT				6
10	IN	OUT	N/A	N/O		6
11	IN	OUT				6
12	IN	OUT	N/A	N/O		6
<b>Protection from Contamination</b>						
13	IN	OUT	N/A			6
14	IN	OUT	N/A			6
15	IN	OUT				6
<b>Potentially Hazardous Food (TCS Food)</b>						
16	IN	OUT	N/A	N/O		6
17	IN	OUT	N/A	N/O		6
18	IN	OUT	N/A	N/O		6
19	IN	OUT	N/A	N/O		6
20	IN	OUT	N/A			6
21	IN	OUT	N/A	N/O		6
<b>Consumer Advisory</b>						
22	IN	OUT	N/A			6
<b>Highly Susceptible Populations</b>						
23	IN	OUT	N/A			6
<b>Chemical</b>						
24	IN	OUT	N/A			6
25	IN	OUT				6
<b>Conformance with Approved Procedures</b>						
26	IN	OUT	N/A			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
<b>Safe Food and Water</b>						
27			Pasteurized eggs used where required			1
28			Water and ice from approved source			2
29			Variance obtained for specialized processing methods			1
<b>Food Temperature Control</b>						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33			Thermometer provided and accurate			1
<b>Food Identification</b>						
34			Food properly labeled; original container			1
<b>Prevention of Food Contamination</b>						
35			Insects, rodents, and animals not present			2
36	X		Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38			Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
<b>Proper Use of Utensils</b>						
40	X		In-use utensils: properly stored			1
41			Utensils, equipment and linens: properly stored, dried, handled			1
42			Single-use/single-service articles: properly stored, used			1
43			Gloves used properly			1
<b>Utensils, Equipment and Vending</b>						
44			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45			Warewashing facilities: installed, maintained, used; test strips			1
46			Nonfood-contact surfaces clean			1
<b>Physical Facilities</b>						
47			Hot & cold water available, adequate pressure			2
48			Plumbing installed; proper backflow devices			2
49			Sewage and wastewater properly disposed			2
50	X		Toilet facilities: properly constructed, supplied, & cleaned			2
51	X		Garbage/refuse properly disposed; facilities maintained			2
52			Physical facilities installed, maintained, and clean			1
53			Adequate ventilation and lighting; designated areas use			1
<b>Documents and Placards</b>						
54			Sanitary Permit, Health Certificates valid and posted			2

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) RUFIND C. STA. ELENA

DEH Inspector (Print and Sign) LEILANI NAVARRO, EPHO I

Date:

09/21/17

Follow-up (Circle one): YES NO

Follow-up Date 10/02/17

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ESTABLISHMENT NAME <b>AMERICAN BAKERY</b>		LOCATION (Address) <b>2301 ARMY DR., HARMON</b>	
INSPECTION DATE <b>09 / 21 / 17</b>	SANITARY PERMIT NO. <b>170002160</b>	PERMIT HOLDER <b>CHUA, JOSEPH</b>	

**TEMPERATURE OBSERVATIONS**

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
TUNA EMPANADA / WARMER	197.5		
PORK SIGMAI / STEAMER *	128.5		
PORK SIOPAO / STEAMER *	131.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED TODAY IN RESPONSE TO COMPLAINT NO. 17-087B REGARDING COCKROACHES IN THE FACILITY. THE COMPLAINT WAS NOT OBSERVED DURING THIS INSPECTION. PREVIOUS INSPECTION DATED 07/29/15 RESULTED IN A GRADE/RATING OF <u>0/A</u> . THE FOLLOWING VIOLATIONS WERE OBSERVED TODAY:	
2	NO EMPLOYEE HEALTH POLICY DOCUMENTS PRESENTED. A DOCUMENTATION OF EMPLOYEE HEALTH POLICY SHALL BE MADE AVAILABLE 10/02/17 TO ENSURE THAT EMPLOYEES ARE TRAINED ON PROPER EXCLUSION AND RESTRICTION	10/02/17
19	POTENTIALLY HAZARDOUS FOOD (PHF)/TIME AND TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS SUCH AS PORK SIGMAI AND SIOPAO DID NOT MEET TEMPERATURE REQUIREMENT FOR HOT HOLDING. CORRECTIVE ACTION: SAID FOOD WERE DISCARDED PHF/TCS FOOD SHALL BE KEPT AT INTERNAL TEMPERATURE OF 140°F OR ABOVE FOR HOT HOLDING TO LIMIT PATHOGEN GROWTH AND/OR TOXIN FORMATION.	CDS
36	BOTTLED DRINKS STORED DIRECTLY ON THE FLOOR IN THE STORAGE ROOM. FOOD AND DRINKS SHALL BE STORED AT LEAST SIX INCHES OFF THE GROUND TO PREVENT CONTAMINATION AND TO FACILITATE PROPER CLEANING.	10/21/17
40	IN-USE TONGS FOR THE SIGMAI, SIOPAO, AND EMPANADA STORED ON TOP OF PAPER WRAPPERS/BAGS, AND CLEANED AT THE END OF THE DAY ACCORDING TO CASHIER	10/21/17

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person In Charge (Print and Sign) <b>WENDY STA. ELENA JR</b>	Date: <b>09/21/17</b>
DEH Inspector (Print and Sign) <b>LEILANI NAYARRA, ERIC I</b>	Date: <b>09/21/17</b>

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